

Backyard BBQ – WildeBerryaki Steaks & Ribs

“We tried the WildeBerryaki sauce this past weekend while barbecuing steak & ribs in our back yard. I was pleasantly surprised with the delicious flavor it added to the meat. In fact I would go so far as to say they were the best tasting steaks & ribs we have ever eaten.”

Hope you don't mind that I added my own special touch to your secret sauce. Here's how I prepared my steaks:

I took a fork and poked holes in both sides of the meat, then poured about a quarter cup of your product over the two steaks, allowing the sauce to saturate the meat.

I sprinkled the steaks with garlic salt and fresh ground pepper and let the meat marinate at room temperature for about an hour.

I then grilled the meat to perfection.

“The final result was a juicy gourmet delight. The following evening, I used the same recipe with country style pork ribs. The results were equally satisfying. I am convinced that your product can make any cut of meat taste delicious.”